



# Strawberry Fields at Kingscote Barn

**A**t Strawberry Fields we know the importance of your Wedding Day. Big or small we will go that extra mile to ensure you have a day that is truly remembered by you and your guests.

Being one of 3 companies able to cater at Kingscote Barn, we know you have a choice. This information sheet is designed to help you make an informed decision on why Strawberry Fields can make your day extra special.

Over many years we have learnt that many Bridal Parties are looking for genuine help and advice on planning their day. Lee Bishop our Front of House Manager is here to help.

Lee joined Strawberry Fields in 1999, and has been an Event Manager since leaving college in 1991. We feel having a main point of contact is important to our Kingscote clients, so Lee looks after them all. From your initial enquiry to the day of your Wedding, Lee is on hand to help with your planning. Lee will meet with you for your planning meeting and food tasting and he is always just a phone call or e-mail away for those last minute questions you might have. If you would like to know more about how Lee can help please feel free to contact him directly by e-mail.

**Lee@strawberryfieldcatering.co.uk**

**Strawberry Fields also offer a COMPLIMENTARY Food tasting before you book or pay a deposit for our services. As long as you have secured a date for your event at Kingscote Barn then we make no charge for a tasting to help you choose the perfect menu for your day.**

Another area that clients want to know about is just what is included in our prices. The easiest way to tell you is to show you. Our menu pack pricing includes the following as standard:

- White table linen as required for your event including white linen napkins. Our linen is supplied to fit Kingscotes tables. i.e. as Kingscote have round tables we only use round cloths on these tables, a small detail but one that gives a finished look.
- All crockery and cutlery required to serve your menu.
- A team of experienced Uniformed Waiting Staff and Chefs to serve your guests.
- A Front of House Manager throughout your day. Lee will be there to greet you when you arrive and to say goodbye when you depart. He will manage your day leaving you to enjoy this special day.
- If required our Front of House Manager can act as your Toastmaster, or assist a member of your party with the making of any announcements.
- An easel for your table plan and holders for your table number/names.
- Table dressing service, so you and your guests enjoy the day.
- Up to 4 complimentary Highchairs available for use if required.
- Complimentary Cake Stands and Knife.

Drinks are also an area where there are many different options of service for you to choose from:

- Any drinks supplied by us are on a consumption basis. We only charge for what you and your guests actually consume.
- You may choose to supply your own drinks for your daytime reception. We do make a charge of £6.00 per person for servicing your drinks. This charge is purely to cover our costs. i.e. Pre-chilling, Glassware, Staff, Removal of Rubbish. All your drinks would be delivered to our offices and we transport them to Kingscote Barn. Pre-chilling is not available at Kingscote Barn so we do this prior to your event and transport to Kingscote in Refrigerated Vehicles.
- Evening bar service is another area we cover. If you require us to supply a Cash Bar Facility, we can arrange this at no cost to yourselves, or you may wish to supply the drinks for your guests to consume, for this as with our daytime drinks service we do make a small charge dependant on numbers to cover our costs.
- All main Wine Merchants will deliver directly to us; if you are arranging drinks yourselves we can take delivery up to 10 days before your event so its one less thing for you to worry about.

### **One of our 2016 Testimonials:-**

Hi Lee,

**Just a quick note to say a huge thank you to you and your staff for a brilliant, professional service at Jodie & George's wedding.**

**We all had a wonderful day, even better than we could have hoped for. Everyone seemed to comment on the quality of the food which was delicious and exceptional, presentation and taste better than some high class restaurants especially considering there were 90 guests to serve! You and your staff ran it all so well, they are a credit to you, so efficient, polite and organised.**

**The canapés were delicious and plenty of them, the anti-pasti looked so appealing and certainly was, and well... the beef was just cooked to perfection, so tasty. The dessert looked so good and tasted equally as good, it was a shame to finish!**

**Also thanks to you all for clearing the room and placing everything in the storage room, that was a blessing, we didn't quite realise how much you had to clear until we started loading the cars up the next day!**

**We are still raving over it all, thank you again and we wish you every success in the future, you sure deserve it, if you ever need a recommendation we would be more than happy to provide it.**

Best regards,

**Mark & Paula (Jodie's Mum & Dad)**

**April 2016**